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=> s flavour? or flavor?

L1 91083 FLAVOUR? OR FLAVOR?

=> s silicon dioxide

L2 134 SILICON DIOXIDE

=> s l1 and l2

L3 25 L1 AND L2

=> d 1-25 all

L3 ANSWER 1 OF 25 FSTA COPYRIGHT 2001 IFIS

AN 1998(04):T0265 FSTA FS FSTA

TI Composition and method for making/using a natural fat-free, deep-fried **flavouring**.

AU Conover, D. R.

SO United States Patent

PI US 5679390

PRAI US 95-508265 27 Jul. 1995 (Conover, Arlington Hts., IL 60004, USA)

DT Patent (Patent)

LA English

AB The present invention provides a method and a natural **flavouring** composition for imparting a deep-fried **flavour** to foods without added fat. Additionally, the present invention provides a method for making the **flavouring** composition. To this end, a fatty acid starch component and anti-caking agent is provided. In an embodiment, a fatty acid component is provided, comprising approx. 10% by wt. of the total composition. The fatty acid component includes caprylic, capric, lauric, myristic, palmitic and stearic acids. An anti-caking agent, preferably **silicon dioxide**, comprising 3.75% by wt. of the total composition is provided; and a starch component, preferably maltodextrin, comprising 86.25% by wt. of the total composition is provided.

CC T (Additives, Spices and Condiments)

CT **FLAVOURINGS**; PATENTS; FOODS

L3 ANSWER 2 OF 25 FSTA COPYRIGHT 2001 IFIS

AN 96(10):T0056 FSTA FS FSTA

TI Food adhesive.

AU Yasuyuki, S.; Tomoko, S.; Takahiko, S.

CS Ajinomoto Co. Inc.

SO European Patent Application

PI EP 713651 A1 1996

PRAI JP 94-292970 28 Nov. 1994 (Ajinomoto, Tokyo 104, Japan)

DT Patent (Patent)

LA English

AB A food adhesive containing a transglutaminase, a protein powder and finely

divided **silicon dioxide** as active ingredients is described. This food additive can adhere to the bonding surface of foods such as meat, fish, shells, eggs, vegetables, etc. as a thin layer and exhibits strong adhesion in small amounts. The bonded food produced by the food adhesive has an excellent taste and **flavour**. [From En summ.] (VJP)

CC T (Additives, Spices and Condiments)

CT Additives; Adhesion; Patents; FOODS; Physical properties

L3 ANSWER 3 OF 25 FSTA COPYRIGHT 2001 IFIS

AN 95(10):T0034 FSTA FS FSTA

TI A tale of two salt substitutes.

AU Dean, K.

SO World of Ingredients, (1995) May/June, 44.
ISSN: 1380-491X.

DT Journal

LA English

AB Two new substitutes for salt are described. The first product, developed by Applied Microbiology (New York, USA), consists of a blend of sodium chloride, potassium chloride, magnesium sulphate, L-lysine hydrochloride and **silicon dioxide**; it is to be marketed as a dietary supplement table salt, as a nutraceutical product recommended by physicians and carrying health claims backed by laboratory and clinical research. The second product, **Salty Flavors**, developed by Natura Inc. (Michigan, USA), is derived from corn and consists of naturally occurring heat-stable, water- and oil-soluble compounds containing succinic acid and lysine; the product can be engineered to contain any of a wide range of Na or K levels. The product is tailored

to the needs of food processors, concentrating on **flavour** performance and technical applications. Tests assessing properties of these salt substitutes in foods, and health effects of the products are discussed. (HAS)

CC T (Additives, Spices and Condiments)

CT Salt; SALT SUBSTITUTES; FOODS; **Flavourings**

L3 ANSWER 4 OF 25 FSTA COPYRIGHT 2001 IFIS

AN 93(02):H0050 FSTA FS FSTA

TI Filterability can be improved by fining.

AU Baldwin, G.

CS Oenotec Consulting Services, PO Box 8, Kyneton, Vic. 3444, Australia

SO Australian Grapegrower & Winemaker, (1992) No. 344, 21-22, 5 ref.
ISSN: 0727-3606.

DT Journal

LA English

AB Improvement of wine filterability by fining is discussed. Fining may be used to alter appearance or **flavour** by removing harsh phenolic compounds and brown colours. It may also improve clarity and filterability of wine, thus reducing the number of filter pads required. Bentonite and **silicon dioxide** are the most commonly used fining agents. Bentonite aids in removal of proteins while **silicon dioxide** allows flocculation with little or no tannin. Tannins, bacteria, yeasts and colour compounds are negatively charged and therefore bind to positively charged proteinaceous fining agents such as casein, egg albumin, gelatin, isinglass and polyvinylpyrrolidone. Factors affecting efficacy of these agents include: temp.; preparation of the fining agent; mixing; and settling time. (MMB)

CC H (Alcoholic and Non-Alcoholic Beverages)

CT Clarification; Winemaking; FINING AGENTS; Processing

L3 ANSWER 5 OF 25 FSTA COPYRIGHT 2001 IFIS

AN 87(08):V0048 FSTA FS FSTA

TI Hop **flavor** constituents adsorbed on fumed **silicon**

dioxide.

AU Todd, P. H., Jr.; Guzinski, J. A.
 CS Kalamazoo Holdings Inc.
 SO United States Patent
 PI US 4647464 1987
 PRAI US 84-647101 4 Sep. 1984 (Kalamazoo Holdings, Kalamazoo, MI, USA)
 DT Patent
 LA English
 AB Precise control of hop aromatic **flavours** and bitter acids in beer is achieved by adsorbing these compounds onto fumed SiO₂ and adding the treated SiO₂ to beer. Preferably, the fumed SiO₂ is suspended in an aqueous medium. The hop **flavours** and bitter acids are then desorbed into the beer, and the fumed SiO₂ solids become available as a clarifying agent and are subsequently filtered from the beer. [From En summ.] (DMA)

CC V (Patents)
 IT Aromatic compounds; beer, hop aromatic **flavours** SiO₂ control in, Patent
 IT **Flavour**; beer, hop aromatic **flavours** SiO₂ control in, Patent
 IT Bitter principles; beer, bitter acids SiO₂ control in, Patent
 IT Minerals; beer, hop aromatic **flavours** SiO₂ control in, Patent
 IT Minerals; beer, bitter acids SiO₂ control in, Patent
 IT Beer; hop aromatic **flavours** SiO₂ control in beer, Patent
 IT Beer; bitter acids SiO₂ control in beer, Patent

L3 ANSWER 6 OF 25 FSTA COPYRIGHT 2001 IFIS
 AN 84(06):H1193 FSTA FS FSTA
 TI [Use of **silicon dioxide** for clarification of must and stabilization of wine.]
 AU Zinchenko, V. I.; Zagoruiko, V. A.
 CS (VNIIIV Magarach, USSR)
 SO Vinodelie i Vinogradarstvo SSSR, (1982) No. 7, 28-31.
 DT Journal
 LA Russian
 AB Possibilities of using SiO₂ for clarification and stabilization purposes during wine production were studied. Treatment of must with SiO₂ alone did not give favourable results; gelatin needed to be added. The optimum concn. of SiO₂ was 100 mg/l, the amount of gelatin to be added needing to be determined experimentally. A correctly formulated blend reduced the clarification time and increased the yield. Temp. had a considerable effect on quality of the must; the optimum clarification temp. was established as 15-25.degree. C. When used as a stabilizer, lower concn. of SiO₂ were required compared with bentonite; wine losses were reduced, as were labour requirements. Dessert and table wines treated by SiO₂ were very clear and maintained their **flavour**, and formation of off-**flavour** was eliminated. (STI)

CC H (Alcoholic and Non-Alcoholic Beverages)
 IT Clarification; musts, SiO₂ clarification of
 IT Stabilizers; wines, SiO₂ stabilization of
 IT Musts; SiO₂ clarification of musts
 IT Wines; SiO₂ stabilization of wines

L3 ANSWER 7 OF 25 FSTA COPYRIGHT 2001 IFIS
 AN 82(07):H1086 FSTA FS FSTA
 TI Preparing beverage mix containing dextrose hydrate and coated citric acid.
 AU Velasco, V. S.
 CS CPC International Inc.
 SO United States Patent, 4 278 695.
 PI 1981
 DT Patent
 LA English
 AB Method is described for preparing dry free-flowing beverage mix

compositions. Particles of citric acid are coated with a desiccating agent, e.g. **silicon dioxide** or sodium silicoaluminate; the coated acid is then mixed with a **flavouring** agent and a saccharide material containing 5-25% by wt. dextrose hydrate. (IFT)

CC H (Alcoholic and Non-Alcoholic Beverages)

IT Dried foods; beverage mixes, manufacture of dried, Patent

IT Beverages; manufacture of dried beverage mixes, Patent

L3 ANSWER 8 OF 25 FSTA COPYRIGHT 2001 IFIS

AN 70(07):D0526 FSTA FS FSTA

TI Keeping up with all the recent changes in Food and Drug Regulations.

AU Read, R. O.

CS Food Advisory Bureau, Food & Drug Directorate, Ottawa, Canada

SO Canadian Food Industries, (1970) 41 (3) 39-41.

DT Journal

LA English

AB Amendments to the Canadian Food and Drug Regulations noted include those concerning the declaration of ingredients on soup labels, removal of cyclamates from permitted materials in foods and beverages, modifications to the malt liquor standards, use of **silicon dioxide** as an anticaking agent in spices, upgrading of the quality of milk and dairy products, a new standard for apricot nectar, amendments to bread and flour standards, composition of sausages, addition of sodium sulphite and liquid smoke **flavours** to additives permitted in certain named canned fish, addition of vitamin C to vegetable juices, and use of papain in malt beverages. (RPC)

CC D (Economics)

IT laws; Food laws in Canada

IT Canada; Food laws in Canada

IT labelling; Regulations for labelling of soup in Canada

IT soups; Regulations for labelling of soup in Canada

IT cyclamates; Regulations for cyclamates in Canada

IT malt; Regulations for malt liquor in Canada

IT liquor; Regulations for malt liquor in Canada

IT milk; Regulations for milk in Canada

IT dairy products; Regulations for dairy products in Canada

IT apricots; Regulations for apricot nectar in Canada

IT nectars; Regulations for apricot nectar in Canada

IT bread; Regulations for bread in Canada

IT flour; Regulations for flour in Canada

IT sausages; Regulations for sausages in Canada

IT papain; Regulations for papain in malt beverages in Canada

IT beverages; Regulations for papain in malt beverages in Canada

IT ascorbic acid; Regulations for addition of vitamin C to vegetable juices in Canada

IT vegetables; Regulations for addition of vitamin C to vegetable juices in Canada

IT juices; Regulations for addition of vitamin C to vegetable juices in Canada

IT sodium sulphite; Regulations for sodium sulphite in canned fish in Canada

IT smoke; Regulations for liquid smoke in canned fish in Canada

IT fish; Regulations for sodium sulphite; liquid smoke in canned fish in Canada

IT silica; Regulations for addition of SiO₂ as anticaking agent in spices

IT caking; Regulations for addition of SiO₂ as anticaking agent in spices

IT spices; Regulations for addition of SiO₂ as anticaking agent in spices

L3 ANSWER 9 OF 25 FROSTI COPYRIGHT 2001 LFRA

AN 565785 FROSTI

TI Sterilizable film composite for packaging purposes.

IN Lohwasser W.; Frei O.

PA Alusuisse Technology and Management AG

SO European Patent Application

PI EP 1137533 A1

WO 2000034036 20000615

AI 19991202
PRAI European Patent Office 19981208
DT Patent
LA English
SL German
AB The transparent multilayered films currently used for packaging food products often have insufficient barrier properties after being

subjected to a sterilization treatment. The disclosed multilayered film has improved barrier properties in regard to water vapour, oxygen, **flavours** and aromas following sterilization in a water bath or vapour at temperatures of over 90 C. The material includes a PET film with a coextruded layer of PEN on at least one side. At least one of

the PEN-coated sides has a ceramic layer of an oxide of silicon produced by simultaneous vaporization of **silicon dioxide** and metallic silicon in a vacuum.

CT CERAMIC COATINGS; COATED FILMS; EUROPEAN PATENT; FILMS; IMPERMEABLE FILMS; LAMINATES; MULTILAYER FILMS; PACKAGING FILMS; PACKAGING MATERIALS;

PACKAGING PRODUCTS; PATENT; PLASTIC FILMS; **SILICON DIOXIDE**; SILICON OXIDE

DED 16 Oct 2001

L3 ANSWER 10 OF 25 FROSTI COPYRIGHT 2001 LFRA

AN 561382 FROSTI

TI Stable preservation method of powdered soft drink preparation and powdered soft drink preparation.

IN Takaichi A.; Okamoto T.; Fukuda T.

PA Oisuka Pharmaceutical Co. Ltd

SO United States Patent

PI US 6251457 B HI0626

AI PC0122

PRAI Japan 995)0124

NTE HI0626

DT Patent

LA English

SL English

AB Owing to their low moisture content and hygroscopic nature, it is difficult to preserve and store powdered soft drinks, as, in the

presence

of water, discolouration and deterioration of the powder occurs. Additionally, if the powder is supplemented with amino acids, further browning occurs due to the Maillard reaction. This patent describes a new soft drink powder formulation that is claimed be more stable than formulas currently available. Calcium oxide, in quantities of 0.2-1.0%, is claimed to remove the water that is inherently present in the preparation, with **silicon dioxide**, at quantities of between 0.02 and 2% by weight, acting as a coating agent, and preventing components of the powder from absorbing water. These stabilizing agents also have the benefit that they are safe, and will not impart any

flavour to the beverage.

CT BEVERAGE POWDERS; BEVERAGES; DRIED BEVERAGES; DRIED FOODS; FORTIFIED BEVERAGES; FUNCTIONAL BEVERAGES; NON ALCOHOLIC BEVERAGES; PATENT; POWDERS; SHELF STABLE BEVERAGES; SOFT DRINK POWDERS; SOFT DRINKS; US PATENT

DED 21 Aug 2001

L3 ANSWER 11 OF 25 FROSTI COPYRIGHT 2001 LFRA

AN 533695 FROSTI

TI Transparent high-barrier films provide alternative packaging materials. Trend towards **silicon-dioxide**-coated films.

AU Sprunger A.

SO Fleischwirtschaft, 2000, 80 (8), 25-26 (0 ref.)

ISSN: 0015-363X

DT Journal

LA German
AB The production and properties of **silicon-dioxide**
-coated packaging films are discussed, with particular reference to the
Ceramis range available from Lawson Mardon. The fine ceramic layer
provides a very effective barrier against gases, water vapour,
flavours and odours, and extends shelf life. The lightweight
films reduce packaging waste, and can be printed without detriment to
their barrier properties. Applications include sterilization-resistant
pouches and cover films for meat products packaged under a modified
atmosphere.

SH PACKAGING
CT CERAMIC COATED FILMS; CERAMIS; COATED FILMS; FILMS; IMPERMEABLE FILMS;
PACKAGING FILMS; PACKAGING MATERIALS; PACKAGING PRODUCTS; **SILICON**
DIOXIDE; STERILIZATION RESISTANT FILMS

DED 4 Oct 2000

L3 ANSWER 12 OF 25 FROSTI COPYRIGHT 2001 LFRA
AN 528508 FROSTI
TI Sterilizable film composite for packaging purposes.
IN Pfeiffer H.; Lohwasser W.; Davis R.L.; Frei O.
PA Alusuisse Technology and Management AG
SO PCT Patent Application
PI WO 0034037 A1
AI 19991203
PRAI European Patent Office 19981208
DT Patent
LA German
SL German
AB The transparent multilayered films currently used for packaging food

products often provide an insufficient barrier to water vapour, oxygen,
flavours and aromas after being subjected to a sterilization
treatment. The disclosed multilayered film has improved barrier
properties after treatment in a water bath or vapour at temperatures of
over 90 C. The material includes a PET film with a coextruded layer of
PEN on at least one side. A ceramic layer of aluminium oxide or an

oxide
of silicon having a ratio of oxygen to silicon between 0.9 and 2 is
applied to at least one of the sides coated with PEN. (See also WO
00/34036.)

CT ALUMINIUM OXIDE; CERAMIC COATINGS; COATED FILMS; FILMS; IMPERMEABLE
FILMS; LAMINATES; MULTILAYER FILMS; PACKAGING FILMS; PACKAGING
MATERIALS;

PACKAGING PRODUCTS; PATENT; PCT PATENT; PLASTIC FILMS; **SILICON**
DIOXIDE; SILICON OXIDE

DED 28 Jul 2000

L3 ANSWER 13 OF 25 FROSTI COPYRIGHT 2001 LFRA
AN 528507 FROSTI
TI Sterilizable film composite for packaging purposes.
IN Lohwasser W.; Frei O.
PA Alusuisse Technology and Management AG
SO PCT Patent Application
PI WO 0034036 A1
AI 19991202

PRAI European Patent Office 19981208
DT Patent

LA German
SL German

AB The transparent multilayered films currently used for packaging food
products often have insufficient barrier properties after being
subjected

to a sterilization treatment. The disclosed multilayered film has
improved barrier properties in regard to water vapour, oxygen,
flavours and aromas following sterilization in a water bath or
vapour at temperatures of over 90 C. The material includes a PET film
with a coextruded layer of PEN on at least one side. At least one of the

PEN-coated sides has a ceramic layer of an oxide of silicon produced by simultaneous vaporization of **silicon dioxide** and metallic silicon in a vacuum. (See also WO 00/34037.)

CT CERAMIC COATINGS; COATED FILMS; FILMS; IMPERMEABLE FILMS; LAMINATES; MULTILAYER FILMS; PACKAGING FILMS; PACKAGING MATERIALS; PACKAGING PRODUCTS; PATENT; PCT PATENT; PLASTIC FILMS; **SILICON DIOXIDE**; SILICON OXIDE

DED 28 Jul 2000

L3 ANSWER 14 OF 25 FROSTI COPYRIGHT 2001 LFRA
AN 528434 FROSTI
TI Sterilizable multilayer film for packaging.
IN Lohwasser W.; Frei O.
PA Alusuisse Technology and Management AG
SO European Patent Application
PI EP 1008443 A1
AI 19981208
DT Patent
LA German
SL German
AB The transparent multilayered films currently used for packaging food products often have insufficient barrier properties after being subjected

to a sterilization treatment. The disclosed multilayered film has improved barrier properties in regard to water vapour, oxygen, **flavours** and aromas following sterilization in a water bath or vapour at temperatures of over 90 C. The material includes a PET film with a coextruded layer of PEN on at least one side. At least one of the PEN-coated sides has a ceramic layer of an oxide of silicon produced by simultaneous vaporization of **silicon dioxide** and metallic silicon in a vacuum. (See also EP 1008 442.)

CT CERAMIC COATINGS; COATED FILMS; EUROPEAN PATENT; FILMS; IMPERMEABLE FILMS; LAMINATES; MULTILAYER FILMS; PACKAGING FILMS; PACKAGING MATERIALS;

PACKAGING PRODUCTS; PATENT; PLASTIC FILMS; **SILICON**

DIOXIDE; SILICON OXIDE

DED 28 Jul 2000

L3 ANSWER 15 OF 25 FROSTI COPYRIGHT 2001 LFRA
AN 528433 FROSTI
TI Sterilizable multilayer film for packaging.
IN Pfeiffer H.; Lohwasser W.; Davis R.L.; Frei O.
PA Alusuisse Technology and Management AG; Mitsubishi Polyester Film GmbH
SO European Patent Application
PI EP 1008442 A1
AI 19981208
DT Patent
LA German
SL German
AB The transparent multilayered films currently used for packaging food products often provide an insufficient barrier to water vapour, oxygen,

flavours and aromas after being subjected to a sterilization treatment. The disclosed multilayered film has improved barrier properties after treatment in a water bath or vapour at temperatures of over 90 C. The material includes a PET film with a coextruded layer of PEN on at least one side. A ceramic layer of aluminium oxide or an

oxide of silicon having a ratio of oxygen to silicon between 0.9 and 2 is applied to at least one of the sides coated with PEN. (See also EP 1

008

443.)

CT ALUMINIUM OXIDE; CERAMIC COATINGS; COATED FILMS; EUROPEAN PATENT; FILMS; IMPERMEABLE FILMS; LAMINATES; MULTILAYER FILMS; PACKAGING FILMS; PACKAGING MATERIALS; PACKAGING PRODUCTS; PATENT; PLASTIC FILMS;

SILICON DIOXIDE; SILICON OXIDE

DED 28 Jul 2000

L3 ANSWER 16 OF 25 FROSTI COPYRIGHT 2001 LFRA
 AN 524352 FROSTI
 TI **Flavouring** composition, production and use thereof.
 IN Kurppa L.J.
 PA SLK Foundation
 SO European Patent Application
 PI EP 979040 A1
 AI 19970120
 PRAI Panama 19961031
 DT Patent
 LA English
 SL English
 AB The invention relates to the use of flavonoids as **flavouring** substances and/or as salt substitutes. Flavonoids are polyphenolic antioxidants found naturally in vegetables, fruits and beverages such as tea and wine. They have health benefits as a result of their antioxidant activity, and are thought to reduce the risk of diseases such as coronary heart disease. A mixture of several flavonoids, such as those obtained from tea, onion and apple, are mixed to form a composition, together with an edible carrier such as di- or tricalcium phosphate and/or **silicon dioxide**. Since the flavonoids do not decompose on heating, they can be used in foods due to be cooked.
 SH FUNCTIONAL FOODS
 CT AROMATIC COMPOUNDS; EUROPEAN PATENT; FLAVONOIDS; **FLAVOURINGS**; PATENT; SALT; SALT SUBSTITUTES; SUBSTITUTES
 DED 16 Jun 2000

L3 ANSWER 17 OF 25 FROSTI COPYRIGHT 2001 LFRA
 AN 477091 FROSTI
 TI Paper or cardboard product.
 IN Dettling B.
 SO United States Patent
 PI US 5773131 B 19980630
 AI 19950309
 PRAI Germany, Federal Republic of 19940309
 NTE 19980630
 DT Patent
 LA English
 SL English
 AB The invention relates to paper and cardboard packaging materials that are coated to provide a **flavour** and vapour seal. A primer coating comprising a mixture of a first composition selected from water, amorphous **silicon dioxide**, aluminium dioxide, polyvinyl alcohol, and a copolymer of butadiene/styrene and acrylonitrile, and a second composition comprising water and a silicon compound is applied to the top and/or bottom surface of the base material. A cover coating is applied to the primer coating. The packaging material does not require such thick layers as prior-art materials, and can be recycled more easily.
 CT CARDBOARD PACKAGING PRODUCTS; COATED PACKAGING PRODUCTS; COATINGS; IMPERMEABLE PACKAGING PRODUCTS; PACKAGING MATERIALS; PATENT; RECYCLABLE PACKAGING PRODUCTS; US PATENT
 DED 13 Oct 1998

L3 ANSWER 18 OF 25 FROSTI COPYRIGHT 2001 LFRA
 AN 471358 FROSTI
 TI **Flavouring** composition, production and use thereof.
 IN Kurppa L.J.
 PA Oy Itara HK AB
 SO PCT Patent Application
 PI WO 9818348 A1

AI 19970120
 PRAI Panama 19961031
 DT Patent
 LA English
 SL English
 AB The invention relates to the use of flavonoids as **flavouring** substances and/or as salt substitutes. Flavonoids are polyphenolic antioxidants found naturally in vegetables, fruits and beverages such as tea and wine. They have health benefits as a result of their antioxidant activity, and are thought to reduce the risk of diseases such as coronary heart disease. A mixture of several flavonoids, such as those obtained from tea, onion and apple, are mixed to form a composition, together with an edible carrier such as di- or tricalcium phosphate and/or **silicon dioxide**. Since the flavonoids do not decompose on heating they can be used in foods due to be cooked.

SH ADDITIVES
 CT FLAVONOIDS; **FLAVOURINGS**; PCT PATENT; SALT; SALT SUBSTITUTES; SUBSTITUTES
 DED 21 Jul 1998

L3 ANSWER 19 OF 25 FROSTI COPYRIGHT 2001 LFRA
 AN 457627 FROSTI
 TI Composition and method for making/using a natural fat-free, deep-fried **flavoring**.

IN Conover D.R.
 SO United States Patent
 PI US 5679390 B 19971021
 AI 19950727
 NTE 19971021
 DT Patent
 LA English
 SL English
 AB A natural **flavouring** composition that provides a deep-fried **flavour** to foods without added fat, and methods of making and using the composition are disclosed. The composition comprises a modified starch, preferably maltodextrin, which is mixed with a solid mixture of cooled fatty acids and an anti-caking agent, preferably **silicon dioxide**. The fatty acid component can include caprylic, capric, lauric, myristic, palmitic and stearic acids. The composition can be used as an additive to a seasoning coating base, or used in the preparation of meat, fish and vegetable products.

SH ADDITIVES
 CT ADDITIVES; FATTY ACIDS; **FLAVOURINGS**; FRIED FOODS; MALTODEXTRIN; MODIFIED STARCHES; SEASONINGS; US PATENT
 DED 16 Dec 1997

L3 ANSWER 20 OF 25 FROSTI COPYRIGHT 2001 LFRA
 AN 426188 FROSTI
 TI Stable preservation method of powdered soft drink preparation and powdered soft drink preparation.
 IN Takaichi A.; Okamoto T.; Fukuda T.
 PA Otsuka Pharmaceutical Co. Ltd
 SO European Patent Application
 PI EP 751718
 WO 9622704 19960801
 DS CH; DE; ES; FR; GB; IT; LI; NL
 AI 19960122
 PRAI Japan 19950124
 DT Patent
 LA English
 SL English
 AB A method for preserving powdered soft drink formulations, whose main ingredients are a carbohydrate together with a souring agent, is

disclosed. The method involves the addition of 0.2-1.0% by weight of calcium oxide, and 0.02-2.0% by weight of a particulate **silicon dioxide**. This prevents particle agglomeration and maintains the fresh colour and **flavour** of the formulation for a long time.

CT CALCIUM OXIDE; COLOUR; DRY; EUROPEAN PATENT; **FLAVOUR**; POWDERS; PRESERVATION; SILICA; SOFT DRINKS

DED 7 Mar 1997

L3 ANSWER 21 OF 25 FROSTI COPYRIGHT 2001 LFRA

AN 416474 FROSTI

TI Stable preservation method of powdered soft drink preparation and powdered soft drink preparation.

IN Takaichi A.; Okamoto T.; Fukuda T.

PA Otsuka Pharmaceutical Co.

SO PCT Patent Application

PI WO 9622704 A1

AI 19960122

PRAI Japan 19950124

DT Patent

LA Japanese

SL English; Japanese

AB A method for preserving powdered soft drink formulations, whose main ingredients are a carbohydrate together with a souring agent, is disclosed. The method involves the addition of 0.2-1.0% by weight of calcium oxide, and 0.02-2.0% by weight of a particulate **silicon dioxide**. This prevents particle agglomeration and maintains the fresh colour and **flavour** of the formulation for a long time.

CT CALCIUM OXIDE; COLOUR; DRY; **FLAVOUR**; PCT PATENT; POWDERS; PRESERVATION; SILICA; SOFT DRINKS

DED 3 Sep 1996

L3 ANSWER 22 OF 25 FROSTI COPYRIGHT 2001 LFRA

AN 406377 FROSTI

TI Method for improving taste of fats and oils.

IN Hasegawa M.; Koishi Y.; Hatano T.

PA Nippon Synthetic Chem. Ind. Co. Ltd

SO Japanese Patent Application

PI JP 07203845 A 19950808

AI 19940114

NTE 19950808

DT Patent

LA Japanese

SL English

AB This method for improving the **flavour** of lipids involves bringing them into contact with a **silicon dioxide** -magnesium dioxide aggregate. The lipids concerned are those containing polyvalent unsaturated carboxylic acids, such as eicosapentaenoic acid, docosahexaenoic acid, alpha-linolenic acid, gamma-linolenic acid or linoleic acid. The **silicon dioxide**-magnesium oxide aggregate has an average particle diameter of greater than 40 microns. The lipid is brought into contact with this aggregate at a temperature below 200 C, preferably under reduced pressure or in a sealed chamber in an atmosphere of inert gas.

SH FATS

CT FATS; **FLAVOUR**; IMPROVEMENT; JAPANESE PATENT; LIPIDS; ORGANIC ACIDS; POLYVALENT; UNSATURATED; UNSATURATED FATS; UNSATURATED LIPIDS

DED 17 Apr 1996

L3 ANSWER 23 OF 25 FROSTI COPYRIGHT 2001 LFRA

AN 379302 FROSTI

TI A tale of two salt substitutes.

AU Dean K.

SO World of Ingredients, 1995, (May/June), 44 (0 ref.)

DT Journal

LA English

AB Salt substitutes developed by 2 US companies using different approaches

are described. A product from Applied Microbiology contains sodium and potassium chlorides, magnesium sulfate, **silicon dioxide** to prevent caking, and L-lysine to mask the bitterness of potassium.

The blend will be marketed as a dietary supplement table salt, and will carry health claims supported by laboratory and clinical research. It is said to be capable of lowering high blood pressure without adverse effects on people with normal blood pressure. Natura Inc. has developed a range of **flavour** enhancers called 'Salty Flavours', derived from corn. The naturally occurring compounds are heat-stable, soluble in oil and water, and contain lysine. They can be produced with a wide range of sodium and potassium contents. The range is tailored to the needs of food processors, and suggested applications are listed.

SH ADDITIVES
CT BLOOD PRESSURE; DEVELOPMENT; LOW; LOW QUANTITY; LOW SALT; LOW SODIUM; LYSINE; SALTS; SODIUM; SUBSTITUTES
DED 1 Aug 1995

L3 ANSWER 24 OF 25 FROSTI COPYRIGHT 2001 LFRA
AN 172866 FROSTI
TI Indices of drinking water concerned with taste and health.
AU Hashimoto S.; Fujita M.; Furukawa K.; Minami J.I.
SO Journal of Fermentation Technology, 1987, 65 (2), 185-92, (15 ref.)
DT Journal
LA English
SL English
AB The requisites for tasty and healthy drinking water in Japan are examined. Good taste correlates with calcium, potassium and **silicon dioxide**, whereas sulphate and magnesium at high levels make the water unsavoury. The ratio between calcium and sodium concentration is an index of the health-giving quality.
CT CALCIUM; CLASSIFICATION; **FLAVOUR**; HEALTH; JAPAN; MAGNESIUM; MINERALS; PERCEPTIONS; POTASSIUM; QUALITY; QUANTITY; RATIOS; SAFETY; SILICA; SODIUM; SULFATES; WATER
DED 14 Sep 1987

L3 ANSWER 25 OF 25 FROSTI COPYRIGHT 2001 LFRA
AN 162341 FROSTI
TI Food applications and the toxicological and nutritional implications of amorphous **silicon dioxide**.
AU Villota R.; Hawkes J.G.
SO CRC Critical Reviews in Food Science and Nutrition, 1986, 23 (4), 289-321 (113 ref.)
DT Journal
LA English
SL English
AB The use of **silicon dioxide** in the food industry is reviewed. A description of its properties and manufacture is followed by a detailed presentation of its food applications. These include its applications as an anticaking agent, viscosity control agent, emulsion stabiliser, suspension and dispersion agent as well as a desiccant. Finally, toxicological implications of **silicon dioxide** are discussed.
CT ADDITIVES; ANTICAKING AGENTS; APPLICATIONS; CLARIFICATION; COATING; COATINGS; ENCAPSULATION; **FLAVOURINGS**; FOAMING; HEALTH; INHIBITION; OILS; PREVENTION; PRODUCTION; PROPERTIES; REDUCTION; REVIEW; SILICA; STRUCTURE; TOXICITY
DED 15 Jul 1986

=> file uspatall

COST IN U.S. DOLLARS

SINCE FILE

TOTAL

FULL ESTIMATED COST

FILE 'USPATFULL' ENTERED AT 13:35:12 ON 30 NOV 2001
CA INDEXING COPYRIGHT (C) 2001 AMERICAN CHEMICAL SOCIETY (ACS)

FILE 'USPAT2' ENTERED AT 13:35:12 ON 30 NOV 2001
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=> s 13

L4 4378 L3

=> s 13/clm

L5 69 L3/CLM

=> s 11/ti

L6 1518 L1/TI

=> s 15 and 16

L7 5 L5 AND L6

=> d 1-5

L7 ANSWER 1 OF 5 USPATFULL
AN 2001:14017 USPATFULL
TI Beverages with improved texture and **flavor** impact at lower dosage of solids
IN Villagran, Francisco Valentino, Mason, OH, United States
Butterbaugh, Jeffrey Lee, Cincinnati, OH, United States
Small, Leonard Edwin, Cincinnati, OH, United States
Sargent, Jeffrey Alan, West Chester, OH, United States
PA The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)
PI US 6180159 B1 20010130
AI US 1999-239612 19990129 (9)
RLI Continuation-in-part of Ser. No. US 1998-16255, filed on 30 Jan 1998, now abandoned
DT Utility
FS Granted
LN.CNT 1457
INCL INCLM: 426/590.000
INCLS: 426/573.000; 426/580.000; 426/593.000; 426/594.000; 426/597.000;
426/601.000; 426/613.000; 426/654.000
NCL NCLM: 426/590.000
NCLS: 426/573.000; 426/580.000; 426/593.000; 426/594.000; 426/597.000;
426/601.000; 426/613.000; 426/654.000
IC [7]
ICM: A23L002-38
ICS: A23L002-39; A23L002-56
EXF 426/590; 426/573; 426/601; 426/613; 426/654; 426/580; 426/594; 426/597;
426/593; 426/658
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L7 ANSWER 2 OF 5 USPATFULL
AN 97:96596 USPATFULL
TI Composition and method for making/using a natural fat-free, deep-fried **flavoring**
IN Conover, Donald Robert, 4247 Bloomington Ln., Arlington Hts., IL, United States 60004
PI US 5679390 19971021

AI US 1995-508265 19950727 (8)
DT Utility
FS Granted
LN.CNT 488
INCL INCLM: 426/096.000
INCLS: 426/289.000; 426/650.000
NCL NCLM: 426/096.000
NCLS: 426/289.000; 426/650.000
IC [6]
ICM: A23L001-22
EXF 426/96; 426/289; 426/650; 426/651
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L7 ANSWER 3 OF 5 USPATFULL
AN 92:82592 USPATFULL
TI Chewing gum **flavor** ingredient
IN Patel, Mansukh M., Downers Grove, IL, United States
Dave, Jayant C., Bloomingdale, IL, United States
Barrett, Kevin F., Ballwin, MO, United States
Schnell, Philip G., Downers Grove, IL, United States
PA Wm. Wrigley Jr. Company, Chicago, IL, United States (U.S. corporation)
PI US 5153011 19921006
AI US 1991-746768 19910816 (7)
DT Utility
FS Granted
LN.CNT 585
INCL INCLM: 426/005.000
INCLS: 426/096.000; 426/099.000; 426/534.000; 426/651.000
NCL NCLM: 426/005.000
NCLS: 426/096.000; 426/099.000; 426/534.000; 426/651.000
IC [5]
ICM: A23G003-30
EXF 426/3-6; 426/96; 426/99; 426/534; 426/453; 426/650; 426/651; 426/302;
426/306; 426/307; 426/310

L7 ANSWER 4 OF 5 USPATFULL
AN 91:92368 USPATFULL
TI Method of making controlled release **flavors**
IN Tan, Chee-Teck, Middletown, NJ, United States
Kang, Young C., Oakhurst, NJ, United States
Sudol, Marion A., Boonton, NJ, United States
King, Chwan K., Edison, NJ, United States
Schulman, Marvin, Howell, NJ, United States
PA International Flavors & Fragrances, Inc., New York, NY, United States
(U.S. corporation)
PI US 5064669 19911112
AI US 1991-681479 19910403 (7)
RLI Continuation of Ser. No. US 1989-407356, filed on 14 Sep 1989, now
abandoned
DT Utility
FS Granted
LN.CNT 768
INCL INCLM: 426/307.000
INCLS: 426/650.000; 426/099.000
NCL NCLM: 426/307.000
NCLS: 426/099.000; 426/650.000
IC [5]
ICM: A23L001-22
EXF 426/650; 426/99; 426/307
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L7 ANSWER 5 OF 5 USPATFULL
AN 87:15156 USPATFULL
TI Hop **flavor** constituents adsorbed on fumed silicon dioxide
IN Todd, Jr., Paul H., Kalamazoo, MI, United States
Guzinski, James A., Kalamazoo, MI, United States

PA Kalamazoo Holdings, Inc., Kalamazoo, MI, United States (U.S.
corporation)
PI US 4647464 19870303
AI US 1984-647101 19840904 (6)
DT Utility
FS Granted
LN.CNT 298
INCL INCLM: 426/423.000
INCLS: 426/016.000; 426/600.000; 426/651.000
NCL NCLM: 426/423.000
NCLS: 426/016.000; 426/600.000; 426/651.000
IC [4]
ICM: C12C003-00
ICS: C12C011-00
EXF 426/29; 426/16; 426/600; 426/651; 426/655; 426/423
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 1-5 ab

L7 ANSWER 1 OF 5 USPATFULL

AB A flavored instant or ready-to-drink beverage product that can deliver
a

rich, preferably frothy, foamy beverage with a clean, improved
mouthfeel

and thickness without sliminess, as well as a higher flavor impact at a
lower dosage of solids is disclosed. These products contain a
water-insoluble component that includes microparticulate component, a
fat/oil component, an emulsifier, and optionally, microcrystalline
cellulose; a water-soluble component that includes a soluble beverage
component, a thickener, and optionally, a buffer; a foam stabilizer;

and

optionally, acid carbonate/bicarbonate; a sweetener; milk solids;
processing aids; and flavorants; and, optionally, and preferably in
ready-to-drink formulations, up to 95% water. The ratio of

water-soluble

to water-insoluble components is about 3.3 or less (i.e., the ratio of
water-insoluble to water-soluble (I/S) components is 0.30 or greater)
and/or the level of water-insoluble components per unit volume of the
product is at least about 0.019 g/cc. These products preferably include
the combination of sugar and a high intensity sweetener to help reduce
the level of solids in the beverage. This product also preferably
contains a foaming creamer, a foam generating system, and a protein

foam

stabilizer to provide a foamy, frothy beverage.

L7 ANSWER 2 OF 5 USPATFULL

AB The present invention provides a method and a natural flavoring
composition for imparting a deep-fried flavor to foods without added
fat. Additionally, the present invention provides a method of making

the

flavoring composition. To this end, a fatty acid starch component and
anti-caking agent is provided. In an embodiment, a fatty acid component
is provided, comprising approximately 10% by weight of the total
composition. The fatty acid component includes caprylic, capric,

lauric,

myristic, palmitic and stearic acids. An anti-caking agent, preferably
silicon dioxide, comprising 3.75% by weight of the total composition is
provided; and a starch component, preferably maltodextrin, comprising
86.25% by weight of the total composition is provided.

L7 ANSWER 3 OF 5 USPATFULL

AB A flavor ingredient has been found to provide long lasting, high
intensity and high quality flavor when used in chewing gum
compositions.

The flavor ingredient contains between 7-30% by weight of a flavoring agent such as mint oil, between 2-15% by weight styrene butadiene rubber, between 45-90% by weight starch or modified starch, between 0-8% by weight water and, preferably, between 0.5-4% by weight of a thickener such as silicon dioxide. The flavor ingredient is prepared by mixing the flavoring agent with particles of the elastomer to form a suspension. The suspension is then mixed with an aqueous starch solution and the thickener is added. The resulting stable emulsion is dried to form the flavor ingredient of the invention.

L7 ANSWER 4 OF 5 USPATFULL

AB Novel controlled release flowable flavoring powders and processes and apparatus for preparing and using such agents, the processes comprising heating a high melting point encapsulating or enrobing material, such as a fat and/or wax and one or more emulsifiers to melt this starting material; mixing one or more water-containing flavor compositions with a texture conditioning agent; mixing the flavor compositions and texture conditioning agent(s) with the molten fat or wax to obtain a homogeneous mixture in the form of an emulsion; and chilling the flavor composition-containing mixture to provide discrete particles of solid encapsulated flavoring agent, together with the products so produced and methods for using same.

L7 ANSWER 5 OF 5 USPATFULL

AB Precise control of hop aromatic flavors and hop bitter acids in beer is achieved by adsorbing these hop flavors on fumed silicon dioxide and dosing the fumed silicon dioxide containing adsorbed hop flavor into beer, preferably after suspending the fumed silicon dioxide containing the adsorbed flavors in an aqueous medium. The hop flavors are desorbed in the beer and fumed silicon dioxide solids become available as a clarifying agent and are subsequently filtered from the beer.

=> log y

COST IN U.S. DOLLARS

| SINCE FILE | TOTAL |
|------------|---------|
| ENTRY | SESSION |
| 10.10 | 44.41 |

FULL ESTIMATED COST

STN INTERNATIONAL LOGOFF AT 13:36:24 ON 30 NOV 2001